

# 227 Imperial Sour B4 Xmas 5G Extract

Berliner Weisse (23 A)

**Type:** Extract  
**Batch Size:** 5.00 gal  
**Boil Size:** 4.28 gal  
**Boil Time:** 60 min  
**End of Boil Vol:** 3.91 gal  
**Final Bottling Vol:** 4.60 gal

**Date:** 28 Oct 2020  
**Version:** 1  
**Brewer:** Thomas Monti  
**Asst Brewer:**  
**Equipment:** Extract - Standard 5 Gal/19 l Batch  
**Fermentation:** Ale, Two Stage  
**Taste Rating:** 30.0



## Taste Notes:

### Prepare for Brewing

- Hydrate yeast with 368.66 ml warm water and add optional 18.4 g of GoFerm
- Clean and Prepare Brewing Equipment
- Total Water Needed: 6.28 gal

### Mash or Steep Grains

- Steep Water Volume: 3.38 gal
- Steep Grain Weight: 3 lbs 12.0 oz
- Steep Time: 30
- Steep Temp: 155.0

### Grains to Steep

Amt	Name	Type	#	%/IBU	Volume
2 lbs 8.0 oz	BEST Chit Malt (BESTMALZ) [Steep] (1.3 SRM)	Grain	1	17.5 %	0.20 gal
1 lbs 4.0 oz	Carapils (Briess) [Steep] (1.5 SRM)	Grain	2	8.7 %	0.10 gal

### Boil Wort with Extract

- Boil Fermentables Weight: 10 lbs 9.0 oz
- Boil Fermentables Volume: 0.90 gal
- Est Boil Water Addition: 0.00 gal
- Target Boil Volume: 4.28 gal
- Estimated pre-boil gravity is 1.097 SG

### Boil Ingredients

Amt	Name	Type	#	%/IBU	Volume
9 lbs 9.0 oz	Wheat Liquid Extract [Boil] (8.0 SRM)	Extract	4	66.8 %	0.81 gal
1 lbs	Milk Sugar (Lactose) [Boil] [Boil for 15 min](0.0 SRM)	Sugar	5	7.0 %	0.09 gal

- Estimated Post Boil Vol: 3.91 gal and Est Post Boil Gravity: 1.069 SG

### Cool and Transfer Wort

- Cool wort to fermentation temperature
- Transfer wort to fermenter
- Add water if needed to achieve final volume of 5.00 gal

### Pitch Yeast and Measure Gravity and Volume

#### Fermentation Ingredients

Amt	Name	Type	#	%/IBU	Volume
1.9 pkg	SafAle German Ale (DCL/Fermentis #K-97) [23.66 ml]	Yeast	6	-	-

- Measure Actual Original Gravity \_\_\_\_\_ (Target: 1.069 SG)
- Measure Actual Batch Volume \_\_\_\_\_ (Target: 5.00 gal)
- Add water if needed to achieve final volume of 5.00 gal

### Fermentation

- 28 Oct 2020 - Primary Fermentation (4.00 days at 67.0 F ending at 67.0 F)
- 01 Nov 2020 - Secondary Fermentation (10.00 days at 67.0 F ending at 67.0 F)

Dry Hop and Bottle/Keg

- Measure Final Gravity: \_\_\_\_\_ (Estimate: 1.016 SG)
- Date Bottled/Kegged: 11 Nov 2020 - Carbonation: Keg with 12.54 PSI
- Age beer for 30.00 days at 65.0 F
- 11 Dec 2020 - Drink and enjoy!

Notes